



Private Event Lunch Menu \$36.00

First course

Mixed Green Salad

endive / cherry tomatoes / balsamic dressing

Or

Caesar Salad

creamy dressing / parmesan

Second course

Rosemary & Garlic Chicken

whipped potatoes / mushroom ragu

Or

Grilled Salmon

sauteed spinach / mashed potatoes

Dessert

House made Gelato

Or

Fresh Berries

Chocolate Zabaglione sauce

Lunch price is per person and for food only not including any additional soft or alcoholic beverages, tax and 20% gratuity



Private Event Lunch Menu \$42.00

First Course

Amaretto Butternut Squash Soup
spinach & duck sausage raviolini

Or

Caprese
mozzarella / tomato / basil / balsamic vinegar

Second Course

Spinach Cappellaci
Butternut squash / butter sage sauce / parmesan / crispy onions

Or

Grilled Pork Chop
roasted potato / leeks / shiitake mushroom ragout

Or

Scallops
corn / white trumpet mushrooms / porcini sauce

Dessert

Tiramisu
fresh berries / Zabaglione sauce

Or

House made Sorbets

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Private Event Lunch Menu \$48.00

First Course

Burrata Mozzarella

roasted bell peppers prosciutto / Sicilian green olives

Or

Red Beet Salad

Green beans / goat cheese / dried cranberries / balsamic orange dressing

Second Course

Taglierini Pasta

duck ragout / ricotta salata

Or

Shrimp Fettuccini

cherry tomato / asparagus / basil / spicy peppers

Third Course

Skirt Steak

broccolini / polenta

Or

Grilled Tuna

Mashed potatoes / sauteed spinach

Dessert

Fresh Berries

Chocolate Zabaglione sauce

Or

Tiramisu

fresh berries / Zabaglione sauce

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